





## Starters





 Jellied Lobster medallions,  
Spices & herb's mayonnaise 42€

Smoked veal carpaccio & coffee-infused jus 38€

 Ceviche of local fish,  
Carrot & passion fruit 32€

  Charred broccoli with pistachio pesto,  
Seed, muesli & peppered pecorino 24€

 Poached organic egg,  
Vegetables « A la Provençale » tomato, 28€  
Emulsion infused with basil

 Grilled octopus,  
Chickpea salad & fresh herbs 34€


## Dishes



### Fish


Country lobster ravioli with carrot  
Ginger purée & curry butter 42€

Seared tuna with coriander mayonnaise,  
Marinated eggplant 38€


 Poached cod in coconut milk  
Grilled sweet potato 38€  
Curry sauce with exotic fruits


Mahi-mahi with saffron crushed potatoes  
Fish soup & aioli 36€

### Meat

 Duck breast  
Saffron fennel & orange 45€

Veal chop Tagliata style 54€

 Saddle of Lamb from Sisteron  
Herbs crust 48€  
Burnt eggplant caviar

 « Salers » beef Tenderloin (180g),  
Homemade mashed potatoes, beef jus 52€

#### Extra sides :


French fries, homemade mashed potatoes, 10€  
Vegetables, mesclun salad

## Cheeses

Cheese selection 38€

## Desserts

Frosted passion fruit 14€

 Pistachio & berries panna cota 15€

Chocolate brownie,  
Vanilla & salted caramel 19€

Amis' iced nougat 16€

Lemon crumble & espuma 16€

 Sans Gluten

 Végétarien

Ask our team for the allergens list

